

First Class Cooking : August 2008 Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
6:00 - 8:00 pm			6:30-8:30 pm		6:30 - 8:30 pm		6:30 - 8:30 pm		1	2	12:00 -2:00 pm
										<u>Summertime Italian (V)</u> - Grilled Prosciutto & Melon - Pasta w. Fresh Mozzarella, Basil, and Heirloom Tomatoes - Chicken Picatta (Lemon-Caper Sauce) - Baked Peaches w. Almonds	
3	6:00 - 8:00 pm	4	5	6:30 - 8:30 pm	6	6:30 - 8:30 pm	7	6:30 - 8:30 pm	8	9	12:00 -2:00 pm
<u>Easy, Summer Entertaining</u> - Rosemary Flatbread - Zucchini & Mint Saute - Chicken w. Preserved Lemons, Olives & Saffron - Profiteroles w. Spiced Plum Sorbet			<u>California Cool (V) \$65</u> - Freshly Squeezed Margaritas - Avo- Mango Salsa - Roasted Corn Soup w. Avocado Cream - Grilled Fish Tacos - Mexican Chocolate Cupcakes		<u>Sunny Day Celebration \$65</u> - Watermelon Caipiroska (Watermelon, Vodka & Lime) - Salad w. Green Goddess Dressing - Stuffed Figs Roasted w. Prosciutto - Mint - Steamed Halibut in - Creamy Lemon Tart		<u>Light & Healthy Asian (V)</u> - Steamed Shrimp & Chile Dumplings - Spicy Lemongrass Tofu w. Thai Basil - Sake-glazed Salmon w. Shiitakes - Lemongrass - Mint Sorbet			Private Event - No Class	
10	6:00- 8:00 pm	11	12	6:30 - 8:30 pm	13	6:30 - 8:30 pm	14	6:30 - 8:30 pm	15	16	12:00 -2:00 pm
<u>Nod to North Africa</u> - Red Pepper & Walnut Spread - Quinoa Tabouleh - Chicken Tagine w. Preserved Lemons - Cardamom Pudding			<u>A Celebration of Summer: Wine Pairing & Cooking Class \$80</u> - Heirloom Tomato & Caramelized Onion Tart - Zucchini & Basil Soup - Salmon w. Herbed-Lemon Sauce - Cornmeal Biscuits w. Peaches		Private Event - No Class		<u>Going Greek</u> - Watermelon, Feta & Mint Salad - Grilled Vegetables w. Spicy Tomato Sauce - Seafood Saganaki (Fish Poached in Fennel, Wine & Feta Sauce) - Honey Biscuits w. Figs			<u>Fuss- Free French</u> - Tomatoes Provençal - Goat Cheese Souffle - Fig Balsamic Pork Tenderloin - Plum & Thyme Galette	
17	6:00 - 8:00 pm	18	19	6:30 - 8:30 pm	20	6:30 - 8:30 pm	21	6:30 - 8:30 pm	22	23	12:00 -2:00 pm
Private Event - No Class			Private Event - No Class		Private Event - No Class		Private Event - No Class			Private Event - No Class	
24	12:00 - 2:00 pm	25	26	6:30 - 9:00 pm	27	6:30 - 8:30 pm	28	6:30 - 8:30 pm	29	30	12:00 - 2:00 pm
<u>Best Brunch</u> - Bloody Marys - Minted Fruit Salad - Brown- Sugar Glazed Bacon - Buttermilk Waffles w. Spiced Maple Syrup - Omelettes w. Fresh Herbs & Caramelized Onions			<u>Spanish Seaside \$65</u> - Red & White Sangrias - Tomato Gazpacho - Roasted Pepper, Manchego & Almond Salad - Chicken & Seafood Paella - Almond Cake w. Nectarines		Private Event - No Class		Private Event - No Class			<u>Venture to Vietnam</u> - Vietnamese Spring Rolls - Lemongrass Beef Skewers - Ca Kho To (Caramelized Catfish) - Sticky Rice w. Mango & Lime	

To Sign Up, please e-mail Emily at Emilyd@gmail.com. (V) indicates the menu is, or can be adapted for, vegetarians

Standard Classes: \$55; Cocktail Classes: \$65 Premium Partner Classes: \$80

All classes feature easy, uncomplicated recipes that even the most novice chefs can learn. Recipes are health-minded and use fresh, local, in-season ingredients and everything is made from scratch. Classes are hands-on and limited to 12 people. Each class includes all ingredients and a full meal.

August 12th is a Premium Class with certified sommelier, Robert Landsness. Class includes several wines paired with the menu and costs \$80.